

LADYFINGERS

CATERERS

PASSED HORS D'OEUVRES

TEA SANDWICHES

PIMENTO CHEESE TEA SANDWICH
CUCUMBER TEA SANDWICH WITH DILL CRÈME FRAÎCHE
MINI BLT TEA SANDWICH
CREAM CHEESE AND OLIVE TEA SANDWICH ON CINNAMON RAISIN SWIRL BREAD
TARRAGON CHICKEN SALAD IN PHYLO CUPS (OR PASTRY SHELLS)

SMALL VEGETARIAN BITES

FRIED GREEN TOMATO WITH PIMENTO CHEESE DOLLOP - SEASONAL **(CHEF ASSISTED EVENT ONLY)**
VEGGIE LASAGNA CUP
TOMATO AND CHEDDAR PIE
MINI VEGGIE QUICHE
BELGIAN ENDIVE WITH BLEU CHEESE MOUSSE AND CANDIED PECANS
DEVILED EGGS TOPPED WITH PAPRIKA OR SLICED GREEN OLIVE
SWEET AND SAVORY BRIE BITES WITH PRALINE PECANS
PETITE YUKON POTATO BITES STUFFED WITH DILL CRÈME FRESH AND DOTTED WITH CAVIAR
SWEET ROASTED PEAR WEDGES BUNDLED WITH BLUE CHEESE AND ARUGULA, WRAPPED IN PROSCIUTTO - GF
ASPARAGUS SPEARS WRAPPED IN PHYLO DOUGH WITH ASIAGO CHEESE

POULTRY/PORK

SWEET ROASTED PEAR WEDGES BUNDLED WITH BLUE CHEESE AND ARUGULA, WRAPPED IN PROSCIUTTO - GF
BITE-SIZED CHICKEN POT PIE
BITE-SIZED PAN FRIED CHICKEN AND WAFFLES DRIZZLED WITH HONEY MUSTARD **(CHEF ASSISTED EVENT ONLY)**
HOT CHICKEN SALAD PURSES
CHICKEN ENCHILADAS IN TORTILLA CUPS
BELGIAN ENDIVES WITH THAI CHICKEN SALAD
LF SIGNATURE COUNTRY HAM ROLLS WITH BROWN SUGAR BUTTER
CRISPY PORK BELLY NACHOS TOPPED WITH APPLE PEPPER AND BLEU CHEESE SLAW **(CHEF ASSISTED EVENT ONLY)**
MUSHROOMS STUFFED WITH SAUSAGE AND CHUTNEY OR BACON SPINACH AND FETA
MINI QUICHE LORRAINNE

BEEF

MARINATED FLANK STEAK ON HERBED CRACKERS WITH OLIVE TAPENADE, ARUGULA AND HORSERADISH CREAM
BEEF ENCHILADAS IN TORTILLA CUPS
MINI BEEF WELLINGTON
NEGAMAKI STYLE MARINATED ASPARAGUS BUNDLED IN TENDER GRILLED FLANK STEAK
CHEESEBURGER SLIDER WITH POTATO WEDGE AND DILL PICKLE **(CHEF ASSISTED EVENT ONLY)**

SEAFOOD

SLICED CUCUMBER WITH SMOKED SALMON AND DILL CREAM CHEESE
LOW COUNTRY SHRIMP AND THREE-CHEESE GRITS SERVED IN A CRISPY BACON OR PARMESAN CHEESE CUP **(CHEF ASSISTED EVENT ONLY)**
PETITE BLUE CRAB CAKES WITH SPICY CAJUN REMOULADE
CREAMY LOBSTER AND CRAB BISQUE SHOOTERS
CRISPY SHRIMP BURGER SLIDERS WITH HOMEMADE SLAW **(CHEF ASSISTED EVENT ONLY)**
CHIPOTLE TUNA TARTARE WITH AN EDIBLE SESAME WASABI SPOON

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BRUSCHETTA

TRADITIONAL MULTICOLORED CHERRY TOMATOES, FRESH MOZZARELLA, AND PURPLE BASIL
FRESH RICOTTA, ROASTED GRAPE AND THYME WITH SRIRACHA DOLLOP
PIMENTO CHEESE WITH HOMEMADE FIG PRESERVES AND PICKLED JALAPEÑO SLICES

PORK TENDERLOIN, PICKLED CARROTS, THINLY SLICED CUCUMBER, JALAPEÑO, CILANTRO, AND SRIRACHA AIOLI
MARINATED FLANK STEAK WITH HORSEY SAUCE AND SHERRIED MUSHROOMS

SKEWERS

MUSTARD-DILL CHEESY TORTELLINI SALAD SKEWERS WITH GRAPE TOMATOES AND SUGAR SNAP PEAS
FETA, STRAWBERRY AND BASIL
SALAMI, PARSLEY LEAF, FRESH MOZZARELLA AND GREEN OLIVE

HEAVY HORS D'OEUVRES FOR DISPLAY

FROMAGES (INCREMENTS OF 10 PEOPLE):

CHEDDAR PECAN RING WITH RASPBERRY PRESERVES - \$3 PER PERSON
BAKED BRIE WITH APPLE WALNUT, RASPBERRY, OR PRALINE FILLING - \$3.50 PER PERSON
MARINATED GOAT CHEESE WITH SUNDRIED TOMATO PESTO - \$4.00 PER PERSON

POULTRY

SPICY THAI CHICKEN SATAY -
CHICKEN DRUMMETTES OR CHICKEN BREAST STRIPS WITH HONEY DIJON OR BARBEQUE SAUCE
SMOKED TURKEY SLIDERS WITH SPICY MAYO AND PROVOLONE
HERBED CHICKEN AND VEGETABLE KEBOBS
TERIYAKI CHICKEN PINEAPPLE AND PEPPER KEBOBS
BUFFALO CHICKEN STRIPS WITH BLUE CHEESE DIP

BEEF/LAMB:

MEATBALLS – BOURBON, ASIAN, OR SWEDISH
MARINATED FLANK STEAK WITH ROLLS AND CONDIMENTS
12-HOUR SMOKED BRISKET SLIDERS ON GLAZED BRIOCHE BUNS
GRILLED COCKTAIL LAMB CHOP LOLLIPOPS WITH MINT JELLY
SLICED BEEF TENDERLOIN WITH ROLLS AND CONDIMENTS - (SERVES 25 PPL COCKTAIL)

PORK:

EASTERN NC CHOPPED BBQ SLIDERS WITH BLEU CHEESE COLESLAW
MARINATED PORK TENDERLOIN WITH BRIOCHE ROLLS AND CONDIMENTS (4OZ PORTIONS)
SMOKED SPARE RIBS

SEAFOOD:

JUMBO SEA SCALLOPS OR JUMBO SHRIMP WRAPPED IN CRISPY BACON WITH CAJUN REMOULADE
MOJO GRILLED SHRIMP KEBOBS (3 SHRIMP PER KEOB)
GROUPER FINGERS WITH CAJUN TARTAR SAUCE
JUMBO SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE - MARKET / SEASONAL
OYSTERS: ON THE HALF SHELL, STEAMED, FRIED, BAKED – ROCKEFELLER/CASINO/DIABLO - MARKET / SEASONAL

FRUITS AND VEGETABLES:

FRUIT SKEWERS WITH POPPY SEED DRESSING
GRAPE TOMATO MOZZARELLA AND FRESH BASIL SKEWERS
MARINATED ASPARAGUS
ROASTED SEASONAL VEGETABLE MEDLEY
GRILLED VEGETABLE SKEWERS

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DIPS – MINIMUM OF 20 PEOPLE:

LAYERED TEX-MEX (COLD)
WHITE BEAN & ROASTED GARLIC (COLD)
SUN DRIED TOMATO (COLD)
BLT (COLD)
TUSCAN SPINACH (COLD OR HOT)

ONION SOUFFLÉ (HOT)
CHICKEN ENCHILADA (HOT)
BLEU CHEESE AND BACON (HOT)
ONION SOUFFLÉ (HOT)
CRAB AND ARTICHOKE (HOT)

DESSERTS

ASSORTED PETITE TARTLETS, BITE-SIZED DESSERT BARS, TRUFFLES, MINI CUPCAKES AND MACAROONS
(BAKER'S CHOICE)

ANTIPASTO

FROMAGE BOARD

SOFT, SEMI SOFT & RIND CHEESE, SEASONAL FRUITS, BAGUETTES AND ASSORTED BREAD STICKS AND CRACKERS

\$85 PER 10 PEOPLE

(MUST ORDER IN 10 PERSON INCREMENTS)

FARMER'S MARKET CRUDITÉS

ASSORTMENT OF SEASONAL BABY VEGETABLES, CHERRY TOMATOES, ASPARAGUS, AND BROCCOLI WITH CHOICE OF
COLD DIP

\$70 PER 10 PEOPLE

(MUST ORDER IN 10 PERSON INCREMENTS)

ANTIPASTO DISPLAY WITH ASSORTED ARTISANAL ARTISAN BREADS AND CRACKERS

SELECTION OF CURED MEATS

SLICED PROSCIUTTO, PEPPERONI, SALAMI

HERB MARINATED VEGETABLES

OLIVES, ARTICHOKE HEARTS, ROASTED RED PEPPERS, MUSHROOMS, OVEN ROASTED TOMATOES

MARINATED CILIEGENE

(BABY MOZZARELLA)

SOFT, SEMI SOFT & RIND CHEESE, SEASONAL FRUITS, BAGUETTES AND ASSORTED BREAD STICKS AND CRACKERS

ASSORTED BRUSCHETTA

TRADITIONAL MULTICOLORED CHERRY TOMATOES, FRESH MOZZARELLA, AND PURPLE BASIL
PESTO, ARUGULA, FRESH MOZZARELLA AND SHAVED PARMESAN
FRESH RICOTTA, ROASTED GRAPE, AND THYME

\$100 PER 10 PEOPLE

(MUST ORDER IN 10 PERSON INCREMENTS)

MEDITERRANEAN DISPLAY

ASSORTED DIPS

HUMMUS, BABA GANOUSH, TABBOULEH, TAPENADE

MEZZE - SPINACH PIES, CHEESE PIES, STUFFED GRAPE LEAVES

DRIED FRUITS - APRICOTS, DATES, FIGS, OLIVES

PITA BREAD AND FETA CHEESE

\$100 PER 10 PEOPLE

(MUST ORDER IN 10 PERSON INCREMENTS)